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## Report on Maple Products

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The Associate Referee on Maple Sirup Constants, Calixte Hébert, has recommended that the revised official first action method for determining formaldehyde in maple sirup, (1973) *JAOAC* **56**, 491, be adopted as official final action, since no question concerning this change has arisen in the past year. The Referee concurs in this recommendation.

The Associate Referee on Microbiological Methods for Maple Products, J. C. Kissinger, reported the results of a successful collaborative study of a modified resazurin test for estimating the bacterial count in raw maple sap and recommended that the method be adopted as official first action. The Referee concurs in this recommendation and recommends that the study be continued.

Due to retirement and reassignment of several key personnel in this field, the Referee recommends that the Associate Referee topics on Authenticity of Maple Sirup; Constants, Methods for; and Maple Flavors and Imitations be discontinued. The Referee extends his thanks to the respective Associate Referees, Arthur S. Wendt, J. C. Underwood, and Calixte Hébert, for their cooperation under this General Refereeship.

### Recommendations

It is recommended—

(1) That the modified resazurin method for estimating the bacterial count in raw maple sap, described by the Associate Referee, be adopted as official first action.

(2) That the revised official first action method for the determination of formaldehyde in maple sirup, (1973) *JAOAC* **56**, 491, be adopted as official final action.

(3) That the topics Authenticity of Maple Sirup; Constants, Methods for; and Maple Flavors and Imitations be discontinued.

(4) That study be continued on other topics.

This report of the General Referee was presented at the 87th Annual Meeting of the AOAC, Oct. 9–12, 1973, at Washington, D.C.

The recommendations of the General Referee were approved by Subcommittee D and were adopted by the Association; *see* the report of the Subcommittee for detailed recommendations (p. 434) and "Changes in Methods."

## Report on Preservatives and Artificial Sweeteners

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*Antibiotics Used to Retard Food Spoilage.*—It is recommended that this topic be discontinued.

*Boric Acid and Borates.*—The Associate Referee conducted a study on a method utilizing a closed Teflon vessel for digestion of sample, followed by extraction with 2-ethyl-1,3-hexanediol in methylisobutylketone, with final measurement of boron oxide molecular emission at 518 nm in a nitrous oxide-hydrogen flame. It is recommended that the method be subjected to collaborative study.

*Dimethyldichlorosuccinate and Dehydroacetic Acid in Foods.*—The Associate Referee reported that there is no longer any use for dimethyldichlorosuccinate and its manufacture has been discontinued. He also reported that he had planned to conduct a collaborative study of a spectrophotometric method for the determination of dehydroacetic acid (1), which was presented at the last Annual Meeting of the Association. However, due to heavy work loads, no collaborators could be obtained. It is recommended that the topic title be changed to Dehydroacetic Acid in Foods and the method described be subjected to collaborative study.

*Oxalic Acid.*—On the recommendation of Subcommittee D and the Association (2), the Referee conducted an additional collaborative study of the atomic absorption procedure (3) to determine if any laboratory bias existed in the original collaborative study.